


SNACK ON

 **apropoe's blue corn nachos** (gf) 11
white queso, seasoned beef, pickled peppers,
corn, tomato, cilantro, light crema

kennebec potato chips (gf) 6

cannellini bean hummus (v) 10
whole grain pita chips, roasted garlic,
celery & carrot sticks

fried pickles 8
bistro sauce

SHARE ON

charcuterie board (cn) 18
pistachio mortadella, calabrese, prosciutto,
fig preserves, local cheese,
pickled vegetables, curry ketchup


 **heavy seas crab fondue** 18
sea salt pretzels

taco trio 12
char siu pork belly, carne asada and
blackened fish

hand breaded chincoteague island oysters (gf) 19
cocktail sauce, micro salad

judith point fried calamari 17
sweet chili sauce, pickled peppers, lemons

 **binkerts sausage and frits**
fries, curry ketchup

 **crab cake** 18
sorrel greens, lemon chive aioli

seared scallop tiradito 19
rocoto, cilantro, herb oil


sweet pea arancini 14
pine nuts, tomato coils, parmesan cheese

grilled mango shrimp 18
baby lettuce, mango glaze, asian slaw

GREATROOM

2pm-close


SAVOR ON

 **crab cake sandwich** 25
lettuce, tomato, old bay aioli,
herb fries

marriott burger 17
nueskes bacon, white cheddar,
lettuce, tomato, red onion,
herb fries

fresh brined wings 15
buffalo, smokehouse bbq,
honey-old bay
gigi sauce

eggplant bean lahmajoun (v)
(gf) 14
cauliflower crust topped with
middle eastern spiced eggplant,
and beans

 **white crab pizza** 19
fontina, old bay, chesapeake
crab, basil pesto

margherita pizza 14
tomato, mozzarella, basil

**grilled peach prosciutto
flatbread** 14
mascarpone spread, sweet
onions, arugula,
white balsamic glaze

(cn) contains nuts, (gf) gluten friendly, (v) vegan



apropoe's signature dish

please inform your server if anyone in your party has a food allergy.

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
we use organic and/or locally grown products whenever possible.

apropoe's

DINNER

5pm-10pm

SOUP

 **crab chowder** bowl 11/ cup 9

smoked corn, house made oyster crackers

lemon grass orzo soup bowl 11/ cup 6

seasonal vegetables, chicken, parsley

roasted tomato soup bowl 8/ cup 6

parsley

BIG PLATES

free range chicken 27

earl grey tea jus, georgia peaches,
brown sugar, hoppin john rice, baby
vegetables

 **crab cakes** 40

seasonal vegetable relish, lemon
chive aioli, sorrel greens

grilled ny strip (gf) 34

purple potato croquet, roasted tomato,
glazed baby carrots, sauce robert

chesapeake chippino (gf) 27

fennel, fingerling potatoes, heirloom
tomatoes, country bread

garden gnocchi 20

vegetable mélange, toasted pine nuts,
tomato vinaigrette, parmesan cheese

eggplant rollatini (cn) (gf) (v) 16

rolled eggplant, tomato, spinach,
pomodoro sauce, basil

add chicken 8 / salmon 11

shrimp 12 / crab cake 18

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an 18% gratuity will be added to checks of 7 or more
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GREENERY

cucumber mango salad (gf) 13/ half 8
baby lettuce, mango, cucumber, tomato,
fresh mozzarella, garbanzo beans,
candied almonds,
strawberry dressing

caesar salad 11/ half 6

romaine lettuce, parmesan croutons,
caesar dressing

strawberry butter leaf salad (cn) (gf) 13
asian pear, grapes, toasted pine nuts, blue
cheese, myer lemon vinaigrette

 **apropoe's leaf greens** (gf) 13/ half 7
baby lettuce, sunflower sprouts, goat
cheese, pears, radishes,
pickled shallots, kalamata olives,
lemon vinaigrette

add chicken 8 / salmon 11
shrimp 12 / crab cake 18

SWEET ENDINGS

 **grapefruit mascarpone
cheesecake** 8

raspberry sauce,
candied basil, grapefruit segments

pineapple coconut mousse torte (gf) 8
strawberry lime jam, strawberry mango
salsa

naked chocolate cake 8

whipped cream, mixed berries, chocolate
ganache

fresh fruit tart 8

white chocolate mousse, mango sauce

sorbet of the month 8